



MARKET GUIDELINES

1. Be prompt, clean and present your products neatly. Placing your products on a table within easy reach will make a more attractive display.
2. Growers must place a sign in front of all products that they did not grow or produce themselves indicating where the product was grown/made and by whom (if known).
3. Any complaints or suggestions should be directed to the on site Market Manager. We are very interested in supporting the local economy while providing the freshest food and products possible. We reserve the right to reject any products that are not high quality or produced locally.
4. All vendors will ensure that they are ready and open for business no later than 8:30 a.m. No vendor will breakdown until 1:00 p.m. or as directed by the Market Manager.
5. If you sell anything by weight you must use a scale that meets requirements and is certified. You can sell produce by basket or by piece without a scale.
6. You must have a nursery license to sell plants in soil. Contact the Division of Plant Industry in Gainesville at (352) 372-3505 to have your nursery inspected.
7. Foods must be prepared in a certified kitchen by a certified Food Protection Manager. Contact. Exception is Cottage Foods prepared per the state regulation. Contact the Market Manager for more information about the regulations for prepared foods.
8. Eggs must be processed in a certified kitchen using certain equipment and processes. They cannot be sold in egg cartons, but in flats or bulk. For a copy of the regulations contact the Market Manager.
9. In order to sell to the public, you should have a business license and collect and pay sales tax. For more information see <http://dor.myflorida.com/dor/eservices>
10. All Vendors certify that they have reviewed and will adhere to all Federal, State, and Local guidelines governing the products they sell, cook, or create.

I HAVE READ AND UNDERSTOOD ALL RULES, REGULATIONS, AND GUIDELINES:

Vendor _____ Date _____